

DINNERLY



Fan Fave: Lamb Kofta Burgers with Creamy Olives and Mixed Salad



25 minutes



2 Servings

Tuck into moreish lamb burgers flavoured with fragrant Middle Eastern spices and teamed with a carrot salad. Top things off with a creamy, chopped olive sauce.

WHAT WE SEND

- 1 carrot
- 30g pitted kalamata olives
- lamb mince
- 5g kofta seasoning ¹⁷
- 2 white bread rolls ^{1,6}
- 50g mixed salad leaves

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 2 tsp red or white wine vinegar ¹⁷
- 1 tsp honey
- 2 tbs mayonnaise ³

TOOLS

- julienne peeler or box grater
- medium frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 735kcal, Fat 44.5g, Carbs 47.2g,
Proteins 33.3g



1. Prep ingredients

Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Coarsely chop the **olives**. Crush or finely chop **2 garlic cloves**. Put the **lamb mince, kofta seasoning** and garlic in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 2 equal patties, slightly larger than the base of a bread roll.



2. Pan-fry patties

Preheat the grill to high. Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **patties** for 3-4 mins each side until cooked through. Remove the pan from the heat.



3. Grill bread rolls

Meanwhile, cut the **bread rolls** in half. Put on an oven tray, cut side up, and grill for 3-4 mins until lightly toasted.



4. Make salad

Put **2 tsp olive oil, 2 tsp red wine vinegar** and **1 tsp honey** in a large bowl, season with **salt and pepper** and whisk to combine. Add the **salad leaves** and **carrot** and toss to coat. Combine the **olives** and **2 tbs mayonnaise** in a separate bowl (see Make it yours).



5. Serve up

Layer the **bread roll** bases with **half the salad**, the **lamb patties** and **olive mayonnaise**, then sandwich with the tops. Serve with the **remaining salad** and enjoy!



6. Make it yours

Not a fan of olives? Simply leave them out and serve with plain mayonnaise or a sauce of your choice.